



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number	Date	Time In/Out	Inspection Type	Client Type		Inspector		
36D4E	1/19/22	9:53 AM 12:14 PM	Routine	Retail Market		E.Hightower		
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat
2019-F014			Below Ava.	64	5	0	11	

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction,	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

E.Hightower

Tony Giunta - Expires
Certificate #:

Follow Up Required: ☐ Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Page Number

2

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E.Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Time / Temperature Control for Safety

Hot Holding Temperature

21

3-501.16 (A)(1) Proper Hot Holding Temps. - -

Pr Temp was at 108 after being viewed by staff placing in hot holding Code: *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained: at 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.*



22

3-501.16 (A)(2) (B) Proper Cold Holding Temps. - -

Pr Improper cold holding temps Code: *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



FOOD SAFETY INSPECTION REPORT

Page Number

3

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E. Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

22

3-501.16 (A)(2) (B) Proper Cold Holding Temps. - -

- Pr** Meet cooler is not holding proper temps Code: *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



22

3-501.16 (A)(2) (B) Proper Cold Holding Temps. - -

- Pr** Deli cooler temps are inconsistent and need to be addressed Code: *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



FOOD SAFETY INSPECTION REPORT

Page Number

4

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E.Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

22

3-501.16 (A)(2) (B) Proper Cold Holding Temps. - -

Pr Please remove from this unit *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



Prevention of Food Contamination

Cont. prevented during food prep., storage & display

39

3-307.11 Miscellaneous Sources - -

C Please cover during prep *Code: Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.*



Physical Facilities

FOOD SAFETY INSPECTION REPORT

Page Number

5

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E.Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Physical Facilities installed, maintained & cleaned

55

6-501.13 Cleaning Floors. Dustless Methods - -

- C** Please increase frequency in bakery floor Code: *Only dustless methods of cleaning shall be used, such as wet cleaning, vacuum cleaning, mopping with treated dust mops, or sweeping using a broom and dust-arresting compounds.*



55

6-501.12 Cleaning. Frequency/Restrictions - -

- C** Please clean under egg storage area Code: *The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



FOOD SAFETY INSPECTION REPORT

Page Number

6

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E. Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55

6-501.12 Cleaning. Frequency/Restrictions - -

- C** Please clean dairy walk in *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



55

6-501.12 Cleaning. Frequency/Restrictions - -

- C** Please clean walk-in *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



FOOD SAFETY INSPECTION REPORT

Page Number

7

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E.Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55

6-501.11 Repairing - -

- C Walk in freezer must be repaired *Code: The physical facilities shall be maintained in good repair.*



55

6-501.11 Repairing - -

- C Walk-In icing issue needs to be addressed *Code: The physical facilities shall be maintained in good repair.*



FOOD SAFETY INSPECTION REPORT

Page Number

8

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E.Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55

6-501.11 Repairing - -

- C** Icing issue in walk in freezer *Code: The physical facilities shall be maintained in good repair.*



55

6-501.12 Cleaning. Frequency/Restrictions - -

- C** Please make clean. Shelving throughout *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



FOOD SAFETY INSPECTION REPORT

Page Number

9

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E.Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55 6-201.11 Floors, walls and ceilings - -

- C** Please repair flooring in seafood area Code: *Except as specified under section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.*



56 6-501.14 Clean. Vent. Sys. Prev. Discharge - -

- C** All fans in all walk ins needs to be made clean Code: *Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.*



Notes

FOOD SAFETY INSPECTION REPORT

Page Number

10

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E.Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

88

Notes - -

N Good job separating - General Notes.



88

Notes - Establishment -

N Fans need to be cleaned regularly - General Notes.



FOOD SAFETY INSPECTION REPORT

Page Number

11

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E.Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

Notes - -

N Fans need to be clean - General Notes.



88

Notes - -

N Temperatures - General Notes.



FOOD SAFETY INSPECTION REPORT

Page Number

12

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E.Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

Notes - -

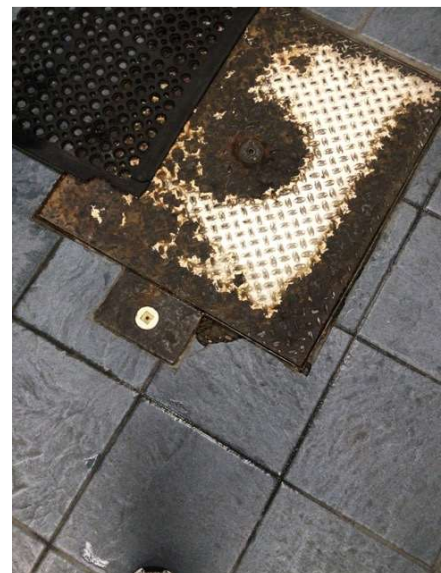
- N** Repair flooring in seafood are in multiple places - General Notes.



88

Notes - -

- N** Floor in seafood - General Notes.



FOOD SAFETY INSPECTION REPORT

Page Number

13

Hannaford Supermarket
158 N. Main St.
Uxbridge, MA 1569

Inspection Number
36D4E

Date
1/19/22

Time In/Out
9:53 AM
12:14 PM

Inspector
E.Hightower

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
------	-----------	---------	-------	-------

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

There is an issues with many of the reach in coolers. Many items in front and bottom of cooler are not temping properly. Please implement a schedule for temping these units. Please place thermometers in all units. Keep in mind of product placement and over stocking.